



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Vivian T. Chen, MSW, ScD
Health Operations Director

Health Department

Consumer Environmental Health

Frank P. Zeidler Municipal Building, 841 North Broadway, Room 304, Milwaukee, WI 53202-3653 Phone: (414) 286-3674 Fax: (414) 286-5164
web site: www.milwaukee.gov/health

Routine Food Inspection

MICHAEL A. BATZLER
BATZLER'S TRACKSIDE INN
8762 N GRANVILLE RD
MILWAUKEE, WI 53224

June 21, 2007

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Fee Amount: \$0.00

Code Number	Description of Violation	Correct By
6-301.11	No soap is available for handwashing at the bar hand sink or the women's restroom. Supply soap at all times at all handsinks. Monitor and refill immediately when empty.	06/21/2007
6-301.12	No single use hand towels are available for hand drying at the bar handsink. Supply hand towels at all handsinks at all times. Monitor and refill immediately when empty.	06/21/2007
4-501.114	The chemical sanitizer for the glass washer is not functioning correctly. No sanitizer is present during the sanitizing cycle. All glasses must be manually sanitized until the unit is fixed.	06/21/2007
4-601.11	Observed dirty knives being stored on the magnetic knife strip. All utensils need to be cleaned and sanitized before they are stored. Clean and sanitize the knives before placing them on the magnetic strip.	06/21/2007
4-602.11	Observed mold inside the ice machine. Clean and sanitize the interior of the ice machine frequently to prevent mold growth.	06/21/2007
3-501.16	Cooling unit was holding food temps at 50F. Remove all potentially hazardous food from the cooling unit and place them in a reach in cooler that holds a temperature of 41F or below. Have the cooling unit serviced or repaired so it will hold the correct temperature. Discontinue storing food in the unit until it can hold a steady temperature of 41F or below.	06/21/2007
3-603.11	No consumer advisory is printed on the menu. Provide a consumer advisory for all menu items that can be consumed raw or undercooked (ie: steaks). The consumer advisory should state that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.	06/21/2007



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3-304.12 Observed ice scoops being stored on top of the ice inside the ice bin between usage. To 06/21/2007
prevent contamination from dirty hands, store the ice scoop with the handle sticking
out or provide a clean dry tray to store the ice scoop between use.

Inspection Notes

Notes: Provide a covered wastebasket for the women's restroom. No potentially hazardous food is to be stored inside the beverge cooler in the basement. No food is to be stored inside the beer cooler.

On 6/21/2007, I served these orders upon MICHAEL A. BATZLER by leaving this report with

Inspector Signature (Inspector ID: 66)

Operator Signature

Please be advised that this document is subject to public review under open records law. - Wis. Statutes section 19.35(1)(a)